Peanut satay sauce

- ½ cup shelled peanuts
- 1 T light brown sugar
- 3 medium cloves garlic
- 2 T soy sauce
- 2 T Thai red or Massaman curry paste
- 1 T tamarind concentrate
- 2 T vegetable oil
- Dry chile flakes, to taste (optional)

1. Toast peanuts on a rimmed baking sheet in a 375°F oven or toaster oven until deep golden brown, about 5 minutes.
2. Transfer to a plate to cool.
3. Combine peanuts, sugar, and garlic in the bowl of a food processor and pulse until a chunky paste is formed.
4. Add soy sauce, curry paste, tamarind concentrate, and oil and process until a chunky homogeneous mixture is formed.
5. Pulse in water, 1 tablespoon at a time, until sauce reaches a pourable but thick consistency.
6. Adjust heat with chile flakes, if desired.

Sauce can be stored in a sealed container in the refrigerator for several weeks.